

AMENDMENTS TO THE CLAIMS:

This listing of claims will replace all prior versions,  
and listings of claims in the application:

LISTING OF CLAIMS:

1-50. (cancelled)

51. (currently amended) ~~The method according to claim 44, further comprising~~ A method of preparing a dairy product in a production line comprising:

introducing by continuous injection, via the production line, at least one sterol ester and/or stanol ester into a dairy composition to obtain a mixture, said sterol ester and/or stanol ester being at a temperature  $T_1$ , higher than or equal to the melting temperature of said sterol ester and/or stanol ester and ranging from 35 to 80°C, and said dairy composition having a temperature  $T_2$  at least equal to  $T_1$ , wherein,

said sterol ester and/or stanol ester is introduced without thickener and without emulsifier,

said dairy composition is obtained by treating a milk-based initial composition containing milk proteins and is without emulsifier, and

introducing of said sterol ester and/or stanol ester takes place before homogenizing said mixture;

treating said milk-based initial composition by preheating to a temperature of approximately 50°C to approximately 70°C to obtain said dairy composition; said dairy composition having a temperature  $T_2$  of approximately 50°C to approximately 70°C;

homogenizing said mixture obtained from introducing said sterol ester and/or stanol ester to said dairy composition at a pressure of approximately 100 bars to approximately 280 bars to obtain a homogenized mixture;

heating said homogenized mixture at a heating temperature of approximately 85°C to approximately 100°C to obtain a heated homogenized mixture;

holding said heated homogenized mixture to obtain a heated and homogenized held mixture;

fermenting said heated and homogenized held mixture to a temperature of approximately 30°C to approximately 47°C to obtain a fermented mixture; ~~and, optionally,~~

smoothing said fermented mixture to obtain a final white mass, comprising an aqueous phase, a protein network, and a fatty phase, said fatty phase corresponding to said ester, included by said homogenizing in said protein network formed by said milk proteins and milk of said dairy composition, said final white mass exhibiting a homogeneity between said fatty phase and said protein network, and exhibiting no phase difference between said aqueous phase and said protein network; and

adding a fruit preparation without sterol and/or stanol to said final white mass.

52. (currently amended) ~~The method according to claim 44, further comprising~~ A method of preparing a dairy product in a production line comprising:

introducing by continuous injection, via the production line, at least one sterol ester and/or stanol ester into a dairy composition to obtain a mixture, said sterol ester and/or stanol ester being at a temperature  $T_1$ , higher than or equal to the melting temperature of said sterol ester and/or stanol ester and ranging from 35 to 80°C, and said dairy composition having a temperature  $T_2$  at least equal to  $T_1$ , wherein,

said sterol ester and/or stanol ester is introduced without thickener and without emulsifier,

said dairy composition is obtained by treating a milk-based initial composition containing milk proteins and is without emulsifier, and

introducing of said sterol ester and/or stanol ester takes place before homogenizing said mixture;

treating said milk-based initial composition by preheating to a temperature of approximately 50°C to approximately 70°C to obtain said dairy composition; said dairy composition having a temperature  $T_2$  of approximately 50°C to approximately 70°C;

homogenizing said mixture obtained from introducing said sterol ester and/or stanol ester to said dairy composition at a pressure of approximately 100 bars to approximately 280 bars to obtain a homogenized mixture;

heating said homogenized mixture at a heating temperature of approximately 85°C to approximately 100°C to obtain a heated homogenized mixture;

holding said heated homogenized mixture to obtain a heated and homogenized held mixture;

fermenting said heated and homogenized held mixture to a temperature of approximately 30°C to approximately 47°C to obtain a fermented mixture; ~~and, optionally,~~

smoothing said fermented mixture to obtain a final white mass, comprising an aqueous phase, a protein network, and a fatty phase, said fatty phase corresponding to said ester, included by said homogenizing in said protein network formed by said milk proteins and milk of said dairy composition, said final white mass exhibiting a homogeneity between said fatty phase and said protein network, and exhibiting no phase difference between said aqueous phase and said protein network; and

adding a cereal composition without sterol and/or stanol to said final white mass.

53. (currently amended) ~~The method according to claim 44, further comprising~~ A method of preparing a dairy product in a production line comprising:

introducing by continuous injection, via the production line, at least one sterol ester and/or stanol ester into a dairy composition to obtain a mixture, said sterol ester and/or stanol ester being at a temperature  $T_1$ , higher than or equal to the melting temperature of said sterol ester and/or stanol ester and ranging from 35 to 80°C, and said dairy composition having a temperature  $T_2$  at least equal to  $T_1$ , wherein,

said sterol ester and/or stanol ester is introduced without thickener and without emulsifier,

said dairy composition is obtained by treating a milk-based initial composition containing milk proteins and is without emulsifier, and

introducing of said sterol ester and/or stanol ester takes place before homogenizing said mixture;

treating said milk-based initial composition by preheating to a temperature of approximately 50°C to approximately 70°C to obtain said dairy composition; said dairy composition having a temperature  $T_2$  of approximately 50°C to approximately 70°C;

homogenizing said mixture obtained from introducing said sterol ester and/or stanol ester to said dairy composition

at a pressure of approximately 100 bars to approximately 280 bars to obtain a homogenized mixture;

heating said homogenized mixture at a heating temperature of approximately 85°C to approximately 100°C to obtain a heated homogenized mixture;

holding said heated homogenized mixture to obtain a heated and homogenized held mixture;

fermenting said heated and homogenized held mixture to a temperature of approximately 30°C to approximately 47°C to obtain a fermented mixture; ~~and, optionally,~~

smoothing said fermented mixture to obtain a final white mass, comprising an aqueous phase, a protein network, and a fatty phase, said fatty phase corresponding to said ester, included by said homogenizing in said protein network formed by said milk proteins and milk of said dairy composition, said final white mass exhibiting a homogeneity between said fatty phase and said protein network, and exhibiting no phase difference between said aqueous phase and said protein network; and

adding a fruit preparation without sterol and/or stanol to the final white mass, said fruit preparation comprising a thickener selected from the group consisting of xanthan gum, pectin, starch, gelan gum, cellulose and its derivatives, guar gum, carob gum, and inulin, said thickeners being approximately present in a concentration of 0.4% to approximately 3% of said fruit preparation.

54. (currently amended) ~~The method according to claim 44, further comprising~~ A method of preparing a dairy product in a production line comprising:

introducing by continuous injection, via the production line, at least one sterol ester and/or stanol ester into a dairy composition to obtain a mixture, said sterol ester and/or stanol ester being at a temperature  $T_1$ , higher than or equal to the melting temperature of said sterol ester and/or stanol ester and ranging from 35 to 80°C, and said dairy composition having a temperature  $T_2$  at least equal to  $T_1$ , wherein,

said sterol ester and/or stanol ester is introduced without thickener and without emulsifier,

said dairy composition is obtained by treating a milk-based initial composition containing milk proteins and is without emulsifier, and

introducing of said sterol ester and/or stanol ester takes place before homogenizing said mixture;

treating said milk-based initial composition by preheating to a temperature of approximately 50°C to approximately 70°C to obtain said dairy composition; said dairy composition having a temperature  $T_2$  of approximately 50°C to approximately 70°C;

homogenizing said mixture obtained from introducing said sterol ester and/or stanol ester to said dairy composition

at a pressure of approximately 100 bars to approximately 280 bars to obtain a homogenized mixture;

heating said homogenized mixture at a heating temperature of approximately 85°C to approximately 100°C to obtain a heated homogenized mixture;

holding said heated homogenized mixture for a duration of approximately 4 minutes to approximately 10 minutes to obtain a heated and homogenized held mixture;

fermenting said heated and homogenized held mixture to a temperature of approximately 30°C to approximately 47°C to obtain a fermented mixture; ~~and, optionally,~~

smoothing said fermented mixture to obtain a final white mass, comprising an aqueous phase, a protein network, and a fatty phase, said fatty phase corresponding to said ester, included by said homogenizing in said protein network formed by said milk proteins and milk of said dairy composition, said final white mass exhibiting a homogeneity between said fatty phase and said protein network, and exhibiting no phase difference between said aqueous phase and said protein network.

55. (currently amended) ~~The method according to claim 44, further comprising~~ A method of preparing a dairy product in a production line comprising:

introducing by continuous injection, via the production line, at least one sterol ester and/or stanol ester into a dairy



composition to obtain a mixture, said sterol ester and/or stanol ester being at a temperature  $T_1$ , higher than or equal to the melting temperature of said sterol ester and/or stanol ester and ranging from 35 to 80°C, and said dairy composition having a temperature  $T_2$  at least equal to  $T_1$ , wherein,

said sterol ester and/or stanol ester is introduced without thickener and without emulsifier,

said dairy composition is obtained by treating a milk-based initial composition containing milk proteins and is without emulsifier, and

introducing of said sterol ester and/or stanol ester takes place before homogenizing said mixture;

treating said milk-based initial composition by preheating to a temperature of approximately 50°C to approximately 70°C to obtain said dairy composition; said dairy composition having a temperature  $T_2$  of approximately 50°C to approximately 70°C;

homogenizing said mixture obtained from introducing said sterol ester and/or stanol ester to said dairy composition at a pressure of approximately 100 bars to approximately 280 bars to obtain a homogenized mixture;

heating said homogenized mixture at a heating temperature of approximately 85°C to approximately 100°C to obtain a heated homogenized mixture;

holding said heated homogenized mixture for a duration of approximately 4 minutes to approximately 10 minutes to obtain a heated and homogenized held mixture;

fermenting said heated and homogenized held mixture to a temperature of approximately 30°C to approximately 47°C to obtain a fermented mixture;

smoothing said fermented mixture to obtain a final white mass, comprising an aqueous phase, a protein network, and a fatty phase, said fatty phase corresponding to said ester, included by said homogenizing in said protein network formed by said milk proteins and milk of said dairy composition, said final white mass exhibiting a homogeneity between said fatty phase and said protein network, and exhibiting no phase difference between said aqueous phase and said protein network; and

adding a cereal composition without sterol and/or stanol to said final white mass.

56. (currently amended) ~~The method according to claim 44, further comprising~~ A method of preparing a dairy product in a production line comprising:

introducing by continuous injection, via the production line, at least one sterol ester and/or stanol ester into a dairy composition to obtain a mixture, said sterol ester and/or stanol ester being at a temperature  $T_1$ , higher than or equal to the melting temperature of said sterol ester and/or stanol ester and

ranging from 35 to 80°C, and said dairy composition having a temperature  $T_2$  at least equal to  $T_1$ , wherein,

said sterol ester and/or stanol ester is introduced without thickener and without emulsifier,

said dairy composition is obtained by treating a milk-based initial composition containing milk proteins and is without emulsifier, and

introducing of said sterol ester and/or stanol ester takes place before homogenizing said mixture;

treating said milk-based initial composition by preheating to a temperature of approximately 50°C to approximately 70°C to obtain said dairy composition; said dairy composition having a temperature  $T_2$  of approximately 50°C to approximately 70°C;

homogenizing said mixture obtained from introducing said sterol ester and/or stanol ester to said dairy composition at a pressure of approximately 100 bars to approximately 280 bars to obtain a homogenized mixture;

heating said homogenized mixture at a heating temperature of approximately 85°C to approximately 100°C to obtain a heated homogenized mixture;

holding said heated homogenized mixture for a duration of approximately 4 minutes to approximately 10 minutes to obtain a heated and homogenized held mixture;

fermenting said heated and homogenized held mixture to a temperature of approximately 30°C to approximately 47°C to obtain a fermented mixture;

smoothing said fermented mixture to obtain a final white mass, comprising an aqueous phase, a protein network, and a fatty phase, said fatty phase corresponding to said sterol ester and/or stanol ester, included by said homogenizing in said protein network formed by said milk proteins and milk of said dairy composition, said final white mass exhibiting a homogeneity between said fatty phase and said protein network, and exhibiting no phase difference between said aqueous phase and said protein network; and

adding a fruit preparation without sterol and/or stanol to said final white mass.

57. (currently amended) ~~The method according to claim 44, further comprising~~ A method of preparing a dairy product in a production line comprising:

introducing by continuous injection, via the production line, at least one sterol ester and/or stanol ester into a dairy composition to obtain a mixture, said sterol ester and/or stanol ester being at a temperature  $T_1$ , higher than or equal to the melting temperature of said sterol ester and/or stanol ester and ranging from 35 to 80°C, and said dairy composition having a temperature  $T_2$  at least equal to  $T_1$ , wherein,

said sterol ester and/or stanol ester is introduced  
without thickener and without emulsifier,

said dairy composition is obtained by treating a milk-  
based initial composition containing milk proteins and is without  
emulsifier, and

introducing of said sterol ester and/or stanol ester  
takes place before homogenizing said mixture;

treating said milk-based initial composition by  
preheating to a temperature of approximately 50°C to  
approximately 70°C to obtain said dairy composition; said dairy  
composition having a temperature  $T_2$  of approximately 50°C to  
approximately 70°C;

homogenizing said mixture obtained from introducing  
said sterol ester and/or stanol ester to said dairy composition  
at a pressure of approximately 100 bars to approximately 280 bars  
to obtain a homogenized mixture;

heating said homogenized mixture at a heating  
temperature of approximately 85°C to approximately 100°C to  
obtain a heated homogenized mixture;

holding said heated homogenized mixture for a duration  
of approximately 4 minutes to approximately 10 minutes to obtain  
a heated and homogenized held mixture;

fermenting said heated and homogenized held mixture to  
a temperature of approximately 30°C to approximately 47°C to  
obtain a fermented mixture;

smoothing said fermented mixture to obtain a final white mass, comprising an aqueous phase, a protein network, and a fatty phase, said fatty phase corresponding to said sterol ester and/or stanol ester, included by said homogenizing in said protein network formed by said milk proteins and milk of said dairy composition, said final white mass exhibiting a homogeneity between said fatty phase and said protein network, and exhibiting no phase difference between said aqueous phase and said protein network; and

adding a fruit preparation without sterol and/or stanol to said final white mass, said fruit preparation comprising a thickener selected from the group consisting of xanthan gum, pectin, starch, gelan gum, cellulose and its derivatives, guar gum, carob gum, and inulin, said thickeners being approximately present in a concentration of 0.4% to approximately 3% of said fruit preparation.

58-63. (cancelled)

64-70. (not entered)